



Antipasti - Cold Starters

CARPACCIO DI MANZO \$25

THINLY SLICED BEEF CARPACCIO WITH TRUFFLE OIL, ARUGULA, SHAVED PARMESAN

VITELLO TONNATO \$25

THINLY SLICED BRAISED VEAL SERVED WITH A CREAMY TUNA-CAPER SAUCE

INSALATA DI GAMBERETTI \$28

SHRIMP SALAD MARINATED WITH EVOO AND FRESH LEMON SERVED WITH ARUGULA AND CHERRY TOMATOES

BURRATA \$25

CREAMY BURRATA SERVED WITH PARMA PROSCIUTTO, SLICED TOMATOES, AND BABY ARUGULA

Antipasti Caldi - Warm Starters

FIORI DI ZUCCA \$26

CRISPY ZUCCHINI FLOWER, TEMPURA STYLE STUFFED WITH RICOTTA, PARMESEAN, AND AIOLI SAUCE

POLPETTE DELLA CASA \$24

HOMEMADE BEEF AND VEAL MEATBALLS IN A TOMATO SAUCE, FINISHED WITH FRESH RICOTTA

PARMIGIANA DI MELANZANE \$24

LAYERS OF EGGPLANT BAKED WITH FRESH MOZZARELLA, BASIL, AND A TOMATO SAUCE

CALAMARI FRITTI \$26

LIGHTLY FRIED CALAMARI AND ZUCCHINI, SERVED WITH A TOMATO SAUCE

CERVELLATA \$28

ITALIAN PINWHEEL SAUSAGE WITH PORK AND PROVOLONE SERVED WITH RAPINI AND CALABRESE PEPPERS

GAMBERETTI ALL' UCCELLETTO \$28

SAUTÉED SHRIMP WITH CANNELLINI BEANS PREPARED IN A TRADITIONAL TUSCAN STYLE

Insalate - Salad

INSALATA DI BARBABIETOLA \$18

RED AND YELLOW BEETS WITH ORANGE, CANDIED WALNUTS, GOAT CHEESE, HONEY, AND FRISÉE

INSALATA DI RUCOLA \$16

BABY ARUGULA WITH SHAVED PARMIGIANO, CHERRY TOMATOES, AND LEMON OIL DRESSING

INSALATA DI CESARE \$14

ROMAINE WITH HOMEMADE CROUTONS, SHAVED PARMIGIANO, ANCHOVIES, AND CAESAR DRESSING

INSALATA DI ARMANDO \$16

ROMAINE WITH ARTICHOKES, TOMATOES, RED ONIONS, KALAMATA OLIVES, CANDIED WALNUTS, AND BALSAMIC REDUCTION

Paste Artigianali HOMEMADE PASTA

SPAGHETTI ALLA CHITARRA AI FRUTTI DI MARE \$46

HOMEMADE GUITAR-CUT PASTA WITH CLAMS, CALAMARI, AND SHRIMP WITH WHITE WINE AND GARLIC, IN A TOMATO SAUCE

FAGOTTINI ALLA PERA \$34

PEAR RAVIOLINI SERVED IN A PARMIGIANO CREAM SAUCE

RAVIOLI RICOTTA E SPINACI \$34

SPINACH AND RICOTTA RAVIOLI WITH TOMATO, BASIL, AND PARMIGIANO REGGIANO

PAPPARDELLE AI FUNGHI \$36

WIDE RIBBON PASTA WITH WILD MUSHROOMS AND PARMIGIANO FONDUE

FETTUCCINE BOLOGNESE \$32

HOMEMADE FETTUCCINE WITH A VEAL AND BEEF RAGÙ IN A TOMATO SAUCE AND PARMIGIANO

GNOCCHI ALLA SORRENTINA \$28

POTATO GNOCCHI SERVED IN A TOMATO SAUCE WITH FRESH MOZZARELLA

LASAGNA DI CARNE \$36

LAYERED PASTA WITH MEAT RAGÙ, BÉCHAMEL, TOMATO SAUCE, MOZZARELLA, AND PARMIGIANO

Paste Secche DRY PASTA

SPAGHETTI ALLE VONGOLE \$36

SPAGHETTI WITH CLAMS, WHITE WINE, GARLIC, AND CHERRY TOMATO

SPAGHETTI AL POMODORO \$24

SPAGHETTI IN A FRESH TOMATO SAUCE WITH BASIL

RIGATONI ALLA VODKA \$30

RIGATONI IN A CREAMY TOMATO SAUCE WITH VODKA AND PANCETTA

BUCATINI ALL' AMATRICIANA \$34

BUCATINI IN A TOMATO SAUCE WITH CRISPY GUANCIALE, WHITE WINE, AND AGED PECORINO ROMANO

RIGATONI ALLA NORMA \$30

RIGATONI WITH EGGPLANT, RICOTTA, BASIL AND TOMATO SAUCE

GLUTEN FREE PASTA AVAILABLE UPON REQUEST



Risotti

RISOTTO AI PORCINI \$36

RISOTTO PREPARED WITH IMPORTED ITALIAN PORCINI

RISOTTO AI FRUTTI DI MARE \$46

RISOTTO WITH CALAMARI, CLAMS AND SHRIMPS

Pollo - Chicken

POLLO SCARPARELLO \$38

PAN-SEARED CHICKEN WITH ONIONS, RED BELL PEPPERS, CHERRY TOMATOES, AND SAUSAGE

POLLO MILANESE \$38

CRISPY BREADED CUTLET SERVED WITH ARUGULA, CHERRY TOMATOES, AND PARMIGIANO

POLLO AI FORNO \$38

OVEN ROASTED CHICKEN SERVED WITH GOLDEN ROSEMARY POTATOES

POLLO PARMIGIANA \$38

CRISPY BREADED CUTLET WITH MELTED MOZZARELLA, AND TOMATO SAUCE, SERVED WITH PASTA

Carni E Vitello

VITELLO ALLA MILANESE \$58

POUNDED AND BREADED VEAL CHOP SERVED WITH ARUGULA, CHERRY TOMATOES, AND PARMIGIANO

COSTOLETTE DI AGNELLO \$68

GRILLED RACK OF LAMB CHOP SERVED WITH SAUTÉED BROCCOLI RABE AND A RED WINE REDUCTION

VITELLO ALLA PARMIGIANA \$58

POUNDED BREADED VEAL CHOP WITH TOMATO AND MELTED MOZZARELLA SERVED WITH PASTA

SCALOPPINA ALLA PIZZAIOLA \$44

VEAL MEDALLIONS WITH GARLIC, OREGANO, MUSHROOMS, PEPPERS, AND TOMATO SAUCE

TAGLIATA DI MANZO \$64

12 OZ GRILLED PRIME NEW YORK STRIP WITH SAUTÉED MUSHROOMS AND ONIONS

COSTOLETTA DI VITELLO ALLA GRIGLIA \$68

16OZ GRILLED VEAL CHOP WITH WILD MUSHROOMS, SERVED WITH ROASTED POTATOES

Pesce - Fish

SALMONE ALLA GRIGLIA \$44

GRILLED SALMON SERVED WITH SAUTÉED SPINACH

BRANZINO ALL' ACQUA PAZZA \$48

BUTTERFLIED BRANZINO WITH TAGGIASCA OLIVES, CHERRY TOMATOES, GARLIC, AND A LEMON WHITE WINE SAUCE

SOGLIOLA \$72

DOVER SOLE WITH A MEUNIERÉ SAUCE, SERVED WITH ASPARAGUS

GAMBERONI AL VINO BIANCO \$54

SAUTÉED SHRIMP IN A GARLIC WHITE WINE SAUCE, SERVED WITH BROCCOLI RABE

Contorni - Sides

PATATE ARROSTO \$12

ROASTED POTATOES WITH ONION AND ROSMARY

SPINACI SALTATI \$14

SAUTÉED SPINACH WITH GARLIC AND OIL

FUNGHI TRIFOLATI \$14

SAUTÉED WILD MUSHROOMS WITH GARLIC AND OIL

BROCCOLI DI RAPA \$16

BROCCOLI RABE WITH GARLIC AND OIL

PATATE FRITTE AL TARTUFO \$14

FRENCH FRIES WITH TRUFFLE OIL AND PARMIGIANO

PLEASE NOTE THAT PARTIES OF SIX OR MORE ARE SUBJECT TO A 20% GRATUITY. A 6.5% SALES TAX, 3.5% CREDIT CARD PROCESSING FEE, AND A \$35 CORKAGE FEE MAY ALSO APPLY.

WEEKEND DINING IS LIMITED TO TWO HOURS PER TABLE.
A \$10 SHARING FEE WILL APPLY TO SHARED ENTRÉES.
A \$2 PER PERSON CAKE-CUTTING FEE WILL APPLY TO OUTSIDE CAKES.

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.
CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OF EGGS
MAY INCREASE THE RISK OF FOODBORN ILLNESSES.